

1.

Open top



important...
keep this
area clear
of food

HANDY TIP: don't overfill the well or pack the food too tightly or you'll not achieve a cube shape

add just enough filling to fill well



2. position at start

4. close top



HANDY TIP: press the outer C shape just a little bit further across the base to get a firmer cube, rice can expand back slightly.

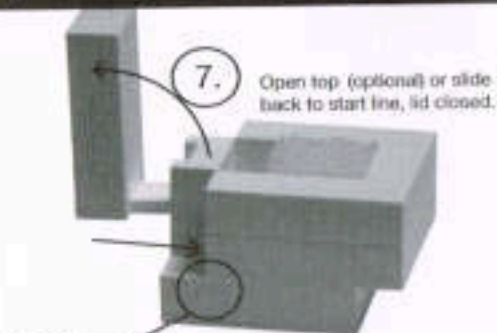


6. press inwards

Now you need to follow carefully to release the cube....

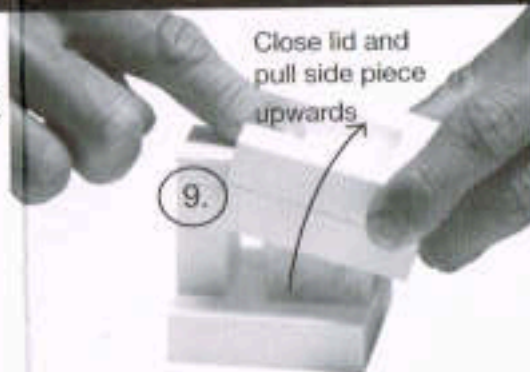
follow the numbers...

You don't always need to lift the lid at step 7 but it's good for beginners to see what you are doing.



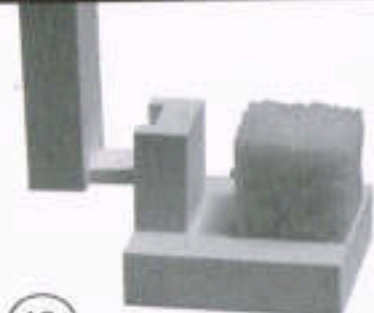
8. pull back to start only

IMPORTANT: having lid down and the C shape at the start position for release.



9.

HANDY TIP: Dip your Rice Cube in water to stop the next cube of rice sticking. Wash rice starch off regularly.



10. Lift the top and your Rice Cube is ready

Coming soon...
A lovely range of
Rice Cube
presentation
trays and platters
plus kids school
bento boxes...

Keep an eye on the website
for their release.

Important things to remember when using your Rice Cube...

- Your Rice Cube maker works with all types of rice, Jasmine rice is known as the sticky rice so it's perfect and you don't need additives to make the rice stick together... just be sure to not have soggy rice that's still watery if you cook rice in a pot.
- Starch residue can build up and make rice stick to the sides. Be sure to remove any rice grains that fall into the hinge area before pressing.
- Cold cooked rice from the fridge should be in an air tight container and free from moisture. Microwave pack rice has very little starch and results can vary. Visit the website recipes page to view the 'Rice Types' description on using certain rices.
- Your Rice Cube needs only firm pressure not excessive force on the lid or when pushing together. It's strong and sturdy but you don't need to make hard work of it.
- Dice ingredients into small 5mm pieces so you have more than half the mixture being rice to ensure the cube will form.

How to use your Rice Cube.

Simply follow the
numbers...
step by step, it's easy.

Visit www.ricecube.net
for a video demonstration and techniques
for getting the most from your Rice Cube. Enjoy!

Manufacturers Warranty.

The benefits conferred by this manufacturers warranty are in addition to all rights and remedies conveyed by the Trade Practices act 1974. This warranty does not exclude, restrict or modify any such rights or remedies that are implied by law.

The manufacturer warrants this product to be free from defects in materials or workmanship for a period of 12 months from the date of purchase.

Our additional liability under the terms of this warranty does not extend beyond this, and we do not accept any additional liability under the terms of this warranty for consequential loss.

Please note, our liability under this warranty is subject to us being satisfied that a defect was caused by defective workmanship or materials, and was not caused by or substantially contributed to by other factors, or circumstances beyond our control, including (but not limited to) misuse or excessive use.

If you wish to make a claim specifically under this manufacturers warranty, you will be required to provide proof of purchase, typically a receipt. Return to place of purchase.

Rice Cube Pty Ltd head office address can be found online at www.ricecube.net

Always use a
rice cooker to
get the perfect
rice for using
in your
Rice Cube.

You'll never go wrong....

Make the most of the real health benefits of cooking with your Rice Cooker...it will soon become the most highly used appliance in your kitchen when you realise what you can actually do with it... I use it to mix all my flavours and finish cooking things like chicken and onions, simply brown the chicken in a pan, dice into small 5mm sized pieces, dice an onion, add some pepper and your favourite sauces straight into the Rice Cooker and come back when it's ready, a perfect quick meal, simply spoon into your Rice Cube for amazing presentation. See the website for more on quick Rice Cooker meal ideas...